

The Wine

The Pinnacle of Austrian Wines:
Jäger [Riesling] Smaragd "Ried Steinriegl"
Wachau Austria 2001 13/52 [\$2 supp]

SPARKLING:

Adami Prosecco di Valdobbiadene D.O.C. Veneto IT N.V. 12/48 [\$1 supp]

Sumarroca Brut Reserva Cava Penedes SP 2004 9/36

WINE

Today's wines, paired to today's menu, by the glass and by the bottle. Additional selections available.
[\$18] prix fixe for your choice of two glasses. There are [supplemental] charges for a few selections.

We would be happy to pair appropriate selections with your meal.

White:

Sitios de Bodega "Con Class" [Verdejo] Rueda D.O. Spain 2006 (pear, limestone – chicken, mussels) 8/32

Vega Sindoia [Viura/Chardonnay] Navarra D.O SP 2006 (lemon, green apple – trout, mahi) 6/30

Ajello "Majus" [Grillo/Catarrato] Sicilia I.G.T. IT 2006 (orange, minerals, citrus – beet salad, crab) 7/28

Emilio Bulfon [Cividin] Delle Venezie I.G.T. IT 2007 (ripe pear, lavender – crab, chicken, trout) 12/48 [\$1 supp]

Red:

Emilio Bulfon [Piculit – Neri] Delle Venezie I.G.T. IT 2007 (ripe cherries, vanilla – lamb, steak salad) 12/48 [\$1 supp]

Vega Sindoia [Tempranillo/Merlot] Navarra D.O. Spain 2006 (raspberry, plum – vegetable sandwich) 6/30

Luzon [Monastrell/Syrah] Jumilla D.O. Spain 2006 (blackberry, blueberry, spices – pork sandwich, fritters) 7/28

La Garrigue Cotes du Rhone "Cuvee Romaine" S. Rhone FR 2006 (black cherry, currant – lunch box, flatbreads) 10/40